

CAULIFLOWER WALNUT TACO "MEAT" (V, GF)

Serves 6-8

Ingredients:

- 1 bag cauliflower florets or 2 C
- 2 C walnuts
- 2.5 TBS chipotle peppers in adobo sauce
- 2 TBS taco seasoning

Directions

1. Preheat the oven to 375 and line a baking sheet with tin foil.
2. Using a food processor, pulse the cauliflower until it breaks down into crumbles. Set aside in a bowl.
3. Add walnuts, chiles in adobo and taco seasoning to the food processor and pulse until crumbly. Add the mix into the bowl of cauliflower and mix well to combine. Add salt if needed for flavor (this will depend on the kind of taco seasoning you use)
4. Spread everything onto the baking sheet and bake for 25-35 minutes, or until the mix has browned and started to get crispy. Stir up and use as you wish!

